



The GRANGE

Issue: 75

NOVEMBER 1998

We honoured those from the past who worked on the restoration of The Grange and also the past chairs of The Grange. We honoured all those volunteers who have dedicated themselves to keeping this house open during all those years.

When I became the Chair of The Grange, we decided to have a party for all the volunteers here. It was a perfect time to celebrate because it was also 25 years since the restoration of the house and when the volunteers began their extraordinary task of keeping The Grange open for the public. These period-costumed volunteers are very much a presence at functions at the Art Gallery, as well as in The Grange. To have an historical house as the origin of the Art Gallery of Ontario is very special indeed.

Those who love The Grange began to hear about our celebration and quietly suggested that they would like to be with us that evening. We were honoured to have so many people who have played such an important role in the history of The Grange.

The most important guests at our 25th Anniversary party, however, were the volunteers who keep this wonderful house open each day - without you we would be an empty shell. The party was to honour you. Thank you to each one of you.

- Mona Rankin, Chair, The Grange -



At the 25th Anniversary Celebrations.
An important part of The Grange are its volunteers.

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A CELEBRATION

CHRISTMAS AT THE GRANGE

Holiday Flower Arranging Demonstration

Wednesday December 2, 1998
Music Room at The Grange
from 7 to 9 pm
\$ 15.00 per person/\$12.00 members
Everyone Welcome
Presented by Fiore Flower Arranging
To order tickets call (416) 979-6608

Decorating The Grange for Christmas

Members of the
Art Gallery of Ontario Associates
(formerly known as the
Junior Committee)
will decorate the house on
Nov. 30th & Dec. 1st, 1998
Thanks go to Joan Watson who organized
this year's decorating event.

The Grange Volunteer Executive 1998-99

✓ CHAIR
Mona Rankin

SECRETARY
Catherine Stroud

✓ TREASURER/RESEARCH
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✓ SCHOOL PROGRAMS
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Georgette Caldwell
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DAY CAPTAINS

Monday: Jane Heinemann
Tuesday: Elvira Putrus
Wednesday: Cathy Stroud
Wednesday Bridge: Helvi Hunter
Wednesday Eve: Marg McGuigan
Thursday: June O'Brien
Friday: Beverley Sutton
Saturday: Helen Brown
Sunday: Edna Rigby

NEWSLETTER EDITOR
Elaine Maloney
Tel: (416) 766-7000

CURATOR
Jenny Rieger
(416) 979-6660 ext: 237

COMING EVENTS

November Training Supper

Curator from the George R. Gardner Museum of Ceramic Art will discuss the china collection of The Grange.

Date: Tuesday, November 17, 1998

Time: 5:30 pm
Music Room, The Grange

The Grange Christmas Decorating Event

Organized by Joan Watson and the AGO Associates.

Volunteers who want to help are also welcome.

Date: Monday, Nov. 30th & Tuesday Dec. 1st, 1998

Holiday Floral Demonstration

Christmas flower arranging presented by Fiore Flowers who were featured at the AGO Art in Bloom earlier this year.

Date: Wednesday, Dec. 2nd, 1998

Time: 7 - 9 pm

Music Room, The Grange

\$ 15.00 per person/\$12.00 for students, members, seniors

Everyone is welcome, spread the word.

To order tickets call (416) 979-6608

GROWTH OF THE GRANGE

FROM: an article by Pleasance Crawford "History of The Gardens at The Grange." The Grange Garden Restoration. Perth, Ontario: Commonwealth Historic Management Ltd., 1985. ALSO: Lownsbrough, John. The Privileged Few. Toronto: Art Gallery of Ontario, 1980.

1808 D'Arcy jr. buys property (a park lot) and clears southern part of it for grazing cattle and horses.

1817-1820 House built (60 x 40 feet). Black walnut from the property used for interior.

1837 D'Arcy gives land to the city to build St. Patrick's Market and to the Anglican Church for St. George the Martyr (cornerstone laid in 1844).

1842 Grange has an orchard.

1843 West addition with door out to garden. Original stairs where the servant's stairs are now. Indoor plumbing above the office. Butler's pantry and rising cupboard added above kitchen.

1844 The Grange has a domed conservatory or greenhouse. (This is what Peter Stokes calls an orangery; however, Pleasance says that this is an incorrect term.)

1846 A lean-to shaped peach or orchard house erected, possibly against the west wing.

1850s The Lodge built beside The Grange's new entrance gate off Grange Road. Other buildings included the brick stable, a root house, a tool house and a drive shed.

1875 Tennis courts

1880s The domed conservatory is replaced by a rectangular pitched greenhouse. *The article suggests the cottages for the servant were added then as well.*

1885 Goldwin Smith has library added with an open porch to the west.

1890s Conservatory replaced by a verandah.

Re: Boulton furniture. In an article by Margaret Machell for the York Pioneer in 1975, she lists the original furniture in the house as being: three wardrobes, a pair of sideboards, a hall table and some bits of china and ornaments.

CURATORIAL CORNER !

by Jenny Rieger

After all my news in the last newsletter, I have a feeling that this one might be very short! This fall seems to have been one of planning and getting back into the swing of things in a different way. Already we are planning Christmas - which seems very scary!

The fall season started off with a bang with our Grange Anniversary Dinner. I thought Michael McClelland's toast "... to The Grange, its past, its present and its future" was a wonderful one as it seemed to encapsulate the whole feeling of the evening which celebrated the opening, 25 years ago, the wonderful group of present volunteers who work so hard for The Grange, and our future. Again, my thanks to Annie for being such a wonderful M.C. The next M.J. that goes out will have an article on the Grange Anniversary in it.

Fall means the start of school and school programmes. Daily Pursuits has begun and we have four new interested AGO Associates

(Junior Committee) learning the programme. AGO docents have had training sessions for the new programme, *Looking Back*, which is designed for grades 4-6. Students look at the house as a way of learning about life in the 19th century focusing on transportation, clothing, food, public and private spaces and urban and rural geography. They then go into the Canadian Historical Galleries and see how works of art can act as social documents reflecting these ideas.

Not a school programme, but a programme nonetheless, is our Birthday Party Programme. This will be available for parents to book on Sat. and Sun. mornings. I have hired four interpreters (one of whom is Maggie Newell who did our camp programme) to run the event. Many of you have expressed concern about the wear and tear on the house with this kind of event. Please let me reassure you. The children will be under the supervision of experienced interpreters, who have done this type of pro-

gramme before. They will not have food in the house, nor will they be allowed to run wild. They will do a cooking programme (much like the Daily Pursuits one) in the historic kitchen, tour the house and then do a craft and parlour game in the music room.

For those of you who watch TVO, keep your eye out for the Ziggi Show. It is on in the morning and she interviews, or has a section in which she interviews, authors. The introduction was shot in The Grange Library. We are supposed to have a credit line at the end - so if you do watch it, check for the credit.

Upcoming, and very important, are small group sessions on the future of The Grange. It is very important that I get input from as many of you as I can on possible future directions. There are sign-up sheets in the sitting room for Nov. 10 at 10:00 am, Nov. 12 at 7:00 pm, and Nov. 18 at 1:00 pm. This is a real opportunity to dream and no ideas are too big!

WHO ARE THE MONDAY VOLUNTEERS AND WHAT IS THE HOUSE COMMITTEE ?

"Ma! You're a citizen! Dusting and polishing is the kind of work that illegal immigrants do!" That was my son's reaction a few years ago when I started helping out on Mondays at The Grange.

It's true that our job is to keep the artifacts clean and polished, but we would all prefer to think of ourselves as volunteer conservators. The AGO cleaning staff is responsible for keeping the floors scrubbed or vacuumed and the washrooms cleaned, but since they are not supposed to handle the artifacts, that's where our committee comes in. We have always worked under the guidance of the AGO Conservation Department, and now we have the added benefit of working under Jenny Rieger's watchful eye.

Three of our volunteers, Jane Carruthers, Nancy Lofft, and Virginia Smith, have worked on Mondays for many years, and their combined experience provides the backbone for what the committee does. I joined the group about six years ago, more recently, Cathy Stroud, Morris Fine and Sally Lowrey began working with us and last spring, Tory Thompson started volunteering as well.

I usually get to The Grange about 9:30 on Monday mornings and almost invariably, Cathy and Morris have both been there for a while making sure that all the furniture is dusted before we do anything else. Most weeks one of us polishes the brass spindles on the staircase, and we try to get down to the Bake Room for a more thorough clean-up than the cooks have time for on the other days. Then we choose one room and inspect it care-

fully for any silver or brass that needs polishing, glass or ceramics that need washing, or linen that should be washed and ironed, thereby cleaning each room thoroughly every two or three months. About once a year, we vacuum upholstery and wash curtains.

Most of us would probably agree that we have the most fun when we change an interpretive display. For many years, we have reset the Dining Room table for a dinner each fall and spring, a dessert in the summer, and a supper party at Christmas. This summer, we changed our routine and set up a late 19th-century lunch inspired by a Gustave Caillebotte painting, the idea being to tie The Grange more closely to the Courtauld exhibit. About a year ago we did some research on breakfast in the early 19th century and then set up a breakfast display in the Morning Room. On a number of occasions, Margaret Machell has come in and advised us, and now we have Jenny who frequently encourages us to think about the interpretive displays and how we can improve them. She says she too loves "playing with the stuff", and her knowledge and enthusiasm are a tremendous asset for our committee as well as everyone else associated with The Grange.

Many of us who volunteer on Mondays are interested in the decorative arts, and we think that the chance to handle the objects in The Grange is a rare opportunity and the best way to learn about them. We "illegal immigrants" think we are very lucky indeed to have such a great job!

-Jane Heinemann

From Mr. Chin's Pantry Book, the following notes:

8 dozen Champagne	1 Glass Jug
8 Bottles of Brandy or Whiskey	10 dozen small tumblers for
8 Bottles of Curacoa (Brown)	Lemonade
6 Gallons of Lemonade	10 dozen ice cream plates
3 dozen Beer for Band	10 dozen teaspoons

*The date of this entry is unknown. (circa. 1903-1910)
Mr. Chin was butler of The Grange for approximately fifty years.*

REMINDER
Please submit your news
articles for the next
Grange Newsletter by
JAN 10 th, 1999.

Baking in the wood-fired brick oven is truly an experience in getting back to basics. One has to know how to lay a fire and get it started, know when the oven is hot enough to remove the embers, and shortly before this point, to remember to spread the coals around so the oven floor is evenly heated. To avoid a smokey kitchen, it is advisable before starting the fire to check for downdraft and to open a window and close the door to provide positive air flow to the flue if necessary.

Mixing bread dough is an art that takes some practice. One must know how to knead, gently but firmly; how to judge the texture, adding just the right amount of flour so the dough is firm and not sticky, but yet not too dry; how long to proof; how to form the loaf and proof again. One must be able to handle the wooden peel which is used to put the pans in the oven and take them out again when the bread has finished baking. This, too, needs checking - if the loaf sounds hollow on the bottom when rapped lightly with the knuckles, it is done. If the sound is muffled put it back in for a few more minutes.

These things being done, it gives one a great sense of accomplishment to smell the aroma of freshly-baked bread, and then to receive the compliments of many of our visitors. I believe that all of us who work in the historic kitchen enjoy stepping back in time almost two hundred years, and, yes we do have to slow down and take time to enjoy the experience.

We have recently decided to concentrate on white bread as being true to what a "gentleman" would have eaten during our period (circa 1835). In considering the history of bread I have found the following quotations which helped influence that decision. As early as 1602 it was written: "The English husbandmen eat barley and rye brown bread as abiding longer in the stomach and not so soon digest with their labour: but citizens and gentlemen eat most pure white bread."

An observer noted in 1750: "Englishmen of all classes became so dainty as to insist on refined wheat bread that had previously been regarded as a luxury for the rich."

From The Complete Bread Book by Walker and Hughes: "By the late 18th century it is said that few Britons would eat anything but white bread."

However by 1859, Mrs. Beeton tells us that "Brown bread has of late become very popular: and many physicians have recommended it to invalids with weak digestions."

Barer-Stein in You Eat What You Are, a study of how ethnic food habits persist in the new country, says (in England today) "white bread and rolls made from wheat flour are preferred over whole-grain or rye breads."

And finally, Elizabeth David, famed British food writer says, "For centuries the working man envied the white bread of the privileged."

Indeed, could "The Privileged Few" be expected to eat anything else?

- Anna Patrick

BOOK REVIEW

Cooper, Cynthia. Magnificent entertainments: fancy dress balls of Canada's Governors General, 1876-1898. Fredericton, NB, Goose Lane Editions, 1997.

Magnificent Entertainments is described in the book's foreword as a "fascinating glimpse into the lives of the rich and famous in *fin de siecle* Canada."

The first chapter, entitled *Dressing up: a Victorian passion*, discusses the fashions worn for fancy dress balls which gradually developed during the 19th century in both Britain and North America.

Later chapters are devoted to particular fancy dress balls in Canada, two in Ottawa - the Earl of Dufferin's (1876), and the Earl of Aberdeen's (1896); one in Toronto - the Earl of Aberdeen's (1897); and one in Montreal, held at the Chateau de Ramezay and supported by the Earl of Aberdeen (1898).

The book is lavishly illustrated with photographs and drawings. Both the Notman and Topley photography studios supplied the guests with mementos of these very successful and happy occasions.

It is noted on page 125 that Goldwin Smith, in a letter to the newspaper, objected to the high cost of Lady Aberdeen's ball!

This is a book you could pick up anytime during a quiet shift, and enjoy a few minutes reading about these fabulous balls and the people who attended them. - Mary Ash, Friday Librarian

ELDERHOSTEL PROGRAMME

The Art Gallery Education Services presented a full-time one-week course for the Elderhostel of Canada programme from October 5-9, 1998. This is a popular and prestigious programme that attracts participants in lifelong learning (all of whom are over 55 years of age) from all over Canada and the northern United States. Our fall course attracted the greatest number of participants, thirty-six, over all the other courses offered. The theme of the course was "an introduction to the collections and workings of a great art museum." During the week the group received an overview of the history of the AGO, developed an understanding of the collection, participated in the evolution of an exhibition and came to understand the role of the volunteer, the Board of Trustees and various curators.

The first afternoon included a visit to The Grange. After being welcomed by Jenny, the group viewed a small collection of slides outlining the history of the Boultons and the house. They were then divided into groups and taken on a tour of the house by Enid Martin, Cathy Stroud and Marg McGuigan. At the conclusion of the tour, they returned to the Music Room for refreshments. They were a wonderful group, full of questions and interesting comments. We received many compliments on the house. As usual, with this type of interested group, there were more questions than time - however, hopefully they will come and visit us again.

AMENDMENT

From our last newsletter, Issue 74 - September 1998, regarding the Cure For Burns or Scalds from A Plain Cookery Book for the Working Class, 1852: The AGO Safety Committee feels it is necessary that we should be cautioned NOT to try this receipt, as it might be dangerous!

VOLUNTEERS NEEDED

TO ESTABLISH PROGRAMMES
FOR TOURS FOR SENIORS
TO THE GRANGE

IF INTERESTED,
PLEASE GIVE YOUR NAME TO
JENNY RIEGER